Japchae is one of the feast foods.

It is a dish mixed with boiled noodles and stir-fried ingredients such as meat, mushrooms, and vegetables. They are often eaten as a main dish, but also as a side dish.

JAPCHAE

This is one of the most popular dishes at parties in Korea. Stir-fried meat, mushrooms, and vegetables are seasoned with soy sauce, sugar, and sesame oil.

This dish is usually eaten as the main dish, but it is usually eaten with rice. Sometimes they are mixed with other sauces. Japchae is not spicy and can be enjoyed by men and women and women of all ages.

KIMCHI FRIED RICE

It is a food that can be easily made with only Kimchi, the main ingredient.

Kimchi fried rice

This food is one of my favorite foods. The recipe is simple, so anyone can make it easily with kimchi. I usually stir-fry it with ham, but if there is no ham, it can be eaten with tuna cans or with bacon and cheese. Season the liver with salt and coat it with sesame oil at the end.

CHICKEN PORRIDGE

Koreans usually cook Samgyetang to beat the heat in the summer. When making samgyetang, people usually boil it with ginseng or herbal medicine. But I don't like herbal medicine so I usually boil it for a long time with pumpkin, carrot, onion, green onion, garlic, and rice. If you can adjust the liver to salt, the cooking will be done.

RICE CAKE DUMPLING SOUP

Koreans eat rice cake soup in the new year. It depends on the region, but it is sometimes boiled with dumplings near Seoul. When the rice cake made of rice flour boils meat soup or bone broth, the rice cake and dumplings are added to boil one more time, and seaweed, eggs, and green onions are served with garnish.

BANQUET NOODLES

This food is usually eaten at weddings. When people ask when they are getting married, Koreans ask when they will feed them noodles. People believe can live long life because noodles are long, and that people get married and live happily for a long time. This dish is made of anchovy noodles and eaten with soy sauce, carrots, pumpkins, onions, peppers, and kimchi.

GIMBAP

It is one of my favorite foods. It is made in a similar way to sushi, but the other ingredients are rolled in rice with pickled radish, spinach, eggs, carrots, burdock, fish cake, and crab meat. Especially, this food covered the Gimbap with eggs in a frying pan for covered it with egg clothes once more.